

IN THE CLAIMS:

Please amend the claims, as follows:

Claims 1-14 (canceled).

Claim 15 (new): A method to obtain a food product provided with features made on the external surface of the food product, more specifically dealing with a method (1) to obtain a food product (2), in which said product (2) is provided with features made by a calorie-producing equipment (4) over at least one of the external surfaces of said food product (2), said features (3) being electronically and remotely pre-programmed on a PLC (P); said features (3) being made so that the identifications (5) are recognizable on the external surface(s) of said product (2).

Claim 16 (new): The method of claim 15, whereby said product may be used in a manner selected from the group of uses consisting of: being consumed immediately and being prepared later.

Claim 17 (new): The method of claim 15, whereby said features are marks.

Claim 18 (new): The method of claim 15, whereby said features are engravings.

Claim 19 (new): The method of claim 15, whereby said identifications (5) are recognized by a method selected from a group of methods consisting of: tactilely and

visually.

Claim 20 (new): The method of claim 15, comprising the following steps:

(a) the product (2) is cut into articles (2a), according to a predetermined thickness and weight depending on the intended purpose of said articles (2a);

(b) after being cut, said articles (2a) are further processed according to predetermined requirements and the flavor intended to be produced;

(c) said articles (2a) are then put into devices (E) to be prepared according to predetermined requirements in keeping with the ultimate purpose of the product;

(d) the articles (2a) are then engraved (3) by means of a calorie-producing equipment (4) remotely controlled by a PLC (P);

(e) the articles (2a) are then wrapped up in packaging (6);

(f) the packaging (6) is hermetically sealed (S) in a medium just after introduction of the articles (2a);

(g) after sealing, the packing (6) is sterilized in an autoclave equipment (A), ensuring that the articles (2a) become stable at room temperature for an extended period of time without refrigeration;

(h) the articles (2a) are ready for consumption.

Claim 21 (new): The method according to claim 20, whereby step “a” includes preserving the articles (2a) by a method selected from the group of preservation methods consisting of: refrigeration and freezing.

Claim 22 (new): The method according to claim 20, whereby said further process of step “b” may be selected from the group of processes consisting of: seasoning (T) articles (2a) and not seasoning (T) articles (2a).

Claim 23 (new): The method according to claim 20, wherein the nature of said engravings (3) of step “d” may be selected from the group of identifications (5) consisting of: grilling marks; company logos; trademarks, production batch numbers; figures and messages.

Claim 24 (new): The method according to claim 20, wherein the packing of step “e” is selected from a group of packaging characteristics consisting of: rigid and flexible.

Claim 25 (new): The method according to claim 20, wherein the packing of step “e” is partitioned for the inclusion of other articles to be separably contained.

Claim 26 (new): The method according to claim 20, wherein the articles (2a) of step “e” may be introduced in the packaging by a method selected from a group of packing methods consisting of: manually and automatically.

Claim 27 (new): The method according to claim 20, wherein the packing medium of step “f” is selected from a group of mediums consisting of: vacuum; inert gas; modified atmosphere; and nitrogen.

Claim 28 (new): The method according to claim 15, wherein the features (3) of the identifications (5) as made over the faces of articles (2a) of the product (2) are obtained by means of calorie-producing equipment (4) for printing by means of a hyper-heated metal head.

Claim 29 (new): A method to obtain a food article of the meat type, for immediate consumption or later preparation, provided with a marking or engraving on the external surface of the food article and food article with marked surface, deals more precisely with a method (1) to obtain a food article of the meat type (2) of any origin, for immediate consumption or later preparation, characterized by the fact of each article (2) being provided with a marking or engraving (3) carried out by a calorie producing equipment (4) on at least one of the external surfaces of said food article - meat (2), with said markings or engravings (3) being previously electronically programmed according to the meat type on a remote basis through a PLC - Programmable Logic Controller (P), with the said marking or engraving being carried out so that identifications (5) (logotype, manufacturing date, validity, batch, references required by government agencies, register of analyses carried out in laboratories, etc) are recognized in visual or tactile form on the surface(s) of said meat (2), with the meat in its packaging (6) or exhibited for consumption.

Claim 30 (new): The method of claim 20, further characterized as comprising the following stages:

- a) Meat is cut in slices and/or big, medium, small pieces, ground, in refrigerated state - natural and/or frozen state, with size and thickness being previously determined,

depending on the type of meat and the purpose it is destined to;

- b) After step "a", the meat (2) may receive or not treatment of seasoning;
- c) After steps "a" and "b", the meat is placed in equipment (E) to receive treatment of cooking, grilling and/or baking in adequate time and temperature for each type of meat, as well as according to the thickness of the piece or slice, its state - cooled or frozen, the need of the product to be very baked or little baked, according to its commercial purpose, among other factors related to the meat body, so that it is apt to receive marking or engraving;
- d) After the meat (2) is cooked, grilled and/or baked, it is automatically transferred, without manual contact, to an equipment featuring a PLC (programmable logic controller) which carries out the marking or engraving according to the type of meat and its features, with such characters - identifications (5) being constituted of: - grill marks, - company logotype; - production batch number; - drawings or messages to be defined depending on the market need or the customer - among others who can constitute them;
- e) After receiving the identification process, marking or engraving, the meat is transferred, without human contact, to the packaging sector, where the meat is packed in package (6) type plastic tray or aluminum package pouch-type, with the packaging being rigid or flexible depending on the type of meat and the kind of engraving or marking it received; with said packaging containing or not internal divisions for the packing of accessories such as sauces, vegetables, spices;
- f) The packaging receives different treatments type vacuum, inactive gas, modified atmosphere, nitrogen, in order to maintain the meat features and also the features of the engraving or marking process so that they are not undone with the eventual later or supplementary preparation to be carried out by consumer wishes;

- g) With the meat conditioned in the packaging, with or without internal accessories according to step “e” of claim 16, and having received the packaging of the ideal process for the type of meat being packed, the packaging is sealed (S) airtight under high pressure, and immediately sterilized in autoclave (A) equipment, making the ready meat (2.a) stable at environment temperature, while it remains inside this packaging maintaining its features for up to 36 months, without the need of refrigeration;
- h) The meat (2.a) will be ready for consumption or for later increments by the final consumer, allowed to be heated in traditional domestic equipment for that purpose.

Claim 31 (new): The method according to claim 29, characterized by the fact that the engravings or markings (3) of the identifications (5) carried out on the meat (2a) being obtained from calorie producing equipment (4) of the type hyper-heated metal head sensitive to the features of a meat.

Claim 32 (new): The method, according to claim 15, characterized by the fact that the markings or engravings (3) of the identifications (5) carried out on the faces of meat (2a) being obtained from calorie producing equipment (4) of the laser engraving type, electronically regulated with a defined precision according to the type, size and origin of the meat, for variations according to those features.

Claim 33 (new): The method, according to claim 29, characterized by the fact of the engravings or markings (3) of the identifications (5) carried out on the faces of the meat (2a) being obtained from calorie producing equipment (4) which attend the needs of

defining the engraving, tones of the engraving, forms, text, drawings, information, etc.

Claim 34 (new): A food article, meat, with marked or engraved external surface, according to claim 29 and preferably characterized by the meat (2) being constituted in different sizes and different origins, such as slice, piece, ground, small portions of bovine, swine, poultry, fish and other origins.

Claim 35 (new): A food article, meat with marked or engraved external surface, according to claim 29, characterized by the meat (2a) presenting marking or engraving (3) produced by calories and in low relief carried out at least on one of the external surfaces.